Guv'nor's Grill

THE COLONY 2040 HIGHLAND AVE. BIRMINGHAM, ALA.

Guv'nor's Grill

Appetizers

Fresh Gulf Shrimp Cocktail	1.05
Lobster and Crabmeat Cocktail	1.25
Oysters on the Half-Shell (In Season) ½ Doz. Cocktail Sauce - Horseradish	1.35
Marinated Herring on Bed of Lettuce	.95
Chilled Tomato Juice	.20 - .30

"FROM THE CHAR-BROILER"

Steaks and Chops

U. S. Prime and Choice Steaks—aged to their peak of perfection, served with Baked Idaho Potato, buttered or with sour cream and chives, tossed green salad, your choice of dressing. soup du jour

Top Sirloin Steak	2.95
Rib-Eye Steak	3.50
Strip Sirloin Steak — 16 oz.	4.95
Filet Mignon wrapped in bacon	3.50
Steer Butt Tender Steak	4.00
Broiled Extra-Thick Lamb Chops — Mint Jelly	3.50
Broiled Extra-Cut Pork Chops — Apple Sauce	2.10
Ground Beef Steak	1.75

Game and Poultry

Whole Cornish Game Hen, Wild Rice	2.95
Roast Long Island Duckling, Orange Sauce, Brown Rice	3.25
Roast Turkey Breast — Mornay Sauce	2.75
One-Half Broiled Chicken, Spiced Apple	2.50
One-Fourth Broiled Chicken, Spiced Apple	1.50
One-Fourth Fried Chicken	1.35
Strictly Fresh Chicken Livers, Broiled or Fried, Rashon of Bacon	1.50

Above orders served with tossed green salad, baked or french fried potatoes, or vegetable du jour

To please important associat
table, the Guv'nor serves th
the House (c. 1961)

LAMB CHOP

Extra Thick, pork sausage, Lamb kidne
nished with cheese-stuffed mushrooms.
Broiled Tomato

2.95

ROAST PRIME RIB OF BEEF, Au

Extra Thick cut, Yorkshire Pudding or E
Salad Bowl, Choice of Dressing

3.50

BEEF KABOB

Marinated Choice Beef Cuts, Broiled on S
green peppers and onion, served with
choice of dressing — brown rice, soup d

3.25

WHOLE MAINE LOBSTER

Shipped Fresh from the cold water of th
Drawn Butter, Salad, Baked Potato
Chicken size **4.25**
2½ Lb. size **6.50**

"GUV'NOR'S GRILL"

OCTOBER 11, 1961

FRENCH ONION SOUP
CUP.....30 BOWL.....40

CHILLED TOMATO JUICE
SMALL.....20 LARGE.....30

"CHEF'S SPECIAL"

CHOICE SMALL TOP SIRLOIN STEAK
SOUP DU JOUR OR TOMATO JUICE
TWO VEGETABLES & SALAD
HOT ROLLS & BUTTER.....ICE TEA OR COFFEE
$1.60

ROAST LEG O'LAMB, AU JUS WITH MINT JELLY.....$1.25
FRIED BAY SCALLOPS WITH TARTAR SAUCE.....$1.25
PAN FRIED CHICKEN LIVERS WITH BACON.....$1.15
BREADED VEAL CUTLET WITH CREAM SAUCE.....$1.05
STEAMED FRANKS WITH KRAUT..... .95
SHRIMP CREOLE ON STEAMED RICE IN CASSEROLE..... .95
BARB-Q-BEEF RIBS..... .85

CHOICE OF
TOSSED GREEN SALAD
ROQUEFORT DRESSING .10 EXTRA
COTTAGE CHEESE & PRUNE SALAD

CHOICE OF TWO
BARBRANT POTATO
GREEN BEANS NICOISE
SPINACH WITH EGG
OKRA & TOMATOES
SUCCOTOSH
RED CABBAGE IN WINE

"TODAY'S SPECIAL"

TENN. COUNTRY HAM STEAK, RED EYE GRAVY, F.F.POTATOES & SALAD, DRINK.....$2.50
BROILED FLORIDA ~~ZUCCHINI~~, BUTTER SNIA, F.F.POTATOES, SALAD & DRINK.....$2.25
TENDERLOIN STEAK SANDWICH ON TOASTED BUN, F.F.POTATOES, SLICED TOMATOES....$1.10
& DRINK

DESSERTS"

LEMON ICE BOX PIE.....30
COCOANUT CREAM PIE.....30
PEACH COBBLER.....25
BANANA NUT PIE....30
CHOCOLATE PIE.....30
ICE CREAM.....25
CHERRY PIE.....30
APPLE PIE.....30
ORANGE OR LIME SHERBERT.....20

Thank you

Tasty Sandwiches

Hot Corned Beef Sandwich on French Bun with pickle and potato chips	1.00
Jumbo Beef-Burger on Seed Bun with pickle and potato chips	.75
Sliced Chicken Sandwich on Toasted Whole Wheat or White Bread — potato chips	.75
Double-Decker Club Sandwich on Whole Wheat or White Bread Toasted — pickle, potato chips	1.25

Guv'nor's Crab Salad Bowl, Louie 1.95
Crisp Romaine, Escarole — lettuce topped with fresh lumps of King Crab, anchovies, egg, tomato, olives—Epicure Dressing

Assorted Hors Doeuvres — Tray	2.50
Golden Brown Onion Rings	.60
Celery Stuffed with Roquefort Cheese	.75

Private Meeting and Banquet Rooms available with seating up to 150. Phone FA 4-5667 for reservations.

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One-Fourth Fried Chicken	1.35
Strictly Fresh Chicken Livers, Broiled or Fried, Rashon of Bacon	1.50

Above orders served with tossed green salad, baked or french fried potatoes, or vegetable du jour

To please important associates dining at his table, the Guv'nor serves the Specialty's of the House (c. 1961)

LAMB CHOP

Extra Thick, pork sausage, Lamb kidneys, and Bacon, garnished with cheese-stuffed mushrooms. Baked Potato and Broiled Tomato

2.95

ROAST PRIME RIB OF BEEF, Au Jus

Extra Thick cut, Yorkshire Pudding or Baked Idaho Potato, Salad Bowl, Choice of Dressing

3.50

BEEF KABOB

Marinated Choice Beef Cuts, Broiled on Skewer with tomato, green peppers and onion, served with tossed green salad, choice of dressing — brown rice, soup du jour

3.25

WHOLE MAINE LOBSTER

Shipped Fresh from the cold water of the North Atlantic
Drawn Butter, Salad, Baked Potato

Chicken size **4.25**
2½ Lb. size **6.50**

Tasty Sandwiches

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Jumbo Beef-Burger on Seed Bun with pickle and potato chips	.75
Sliced Chicken Sandwich on Toasted Whole Wheat or White Bread — potato chips	.75
Double-Decker Club Sandwich on Whole Wheat or White Bread Toasted — pickle, potato chips	1.25

Sea Foods

"FROM THE GULFWATERS" SHIPPED FRESH DAILY

Broiled or Fried Red Snapper Steak — Lemon Butter	1.95
Broiled Fresh Whole Flounder — Parsley Butter	1.95
Stuffed with Crabmeat	2.25
Broiled Fresh Whole Spanish Mackerel	1.75
Broiled or Fried—Fresh Whole Speckled Trout — Tartar Sauce	1.85
Fried Trout Almondine — Brown Almonds in Butter	1.85
Broiled South African Lobster Tail — Drawn Butter	3.50
Broiled or Fried Deep-Sea Scallops — Tartar Sauce	1.75
Fried Jumbo Shrimp — Cocktail or Tartar Sauce	1.75
Fried Tenderloin of Trout — Tartar Sauce	1.75
Broiled or Fried Jumbo Frog Legs	1.95
Lobster and Crabmeat Au Gratin en casserole	1.95
The Guv'nor's Combination Seafood Platter — Broiled Lobster Dainties, Fried Oysters, Deep Sea Scallops, Fried Trout, Deviled Crab, Fried Shrimp	2.50

Above orders served with Baked Idaho Potato or French Fries, tossed green salad, choice of dressing

Cold Buffet

Guv'nor's Chef's Salad Bowl — A combination of fresh crisp endive, romaine, secrole, lettuce and vegetables lightly tossed—topped with strips of check and ham, tangy cheese—choice of dressing	1.50
Fresh Gulf Shrimp Salad — Mayonnaise, egg, sliced tomatoes, potato chips, pickle and olive	1.50
Guv'nor's Crab Salad Bowl, Louie — Crisp Romaine, Escarole — lettuce topped with fresh lumps of King Crab, anchovies, egg, tomato, olives—Epicure Dressing	1.95
Assorted Hors Doeuvres — Tray	2.50
Golden Brown Onion Rings	.60
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THE MARKHOR GOAT: bagged by the Guv'nor in the wilds of Afghanistan while blazing a new trade route to India (c. 1163)

THE LION: captured on the Dark Continent by the Guv'nor after being lost from his troops on the second Crusade (c. 1148)

THE MOOSE: trapped in the Black Forest by the Guv'nor on his way to a jousting match (c. 1121)

THE GUV'NOR (Gouverneur, Fr. Medieval) was quite a man in his day (1084 to 1171, A.D.) some eight hundred years ago. A wise statesman and a noble warrior, as skilled in the game of love as in knightly tournaments, he was always the sportsman and hunter. As his trophies attest, he traveled widely over the entire known world. His adventures—had he dared to write them down—would still be best sellers. Legend has it that the Guv'nor even captured the elusive unicorn . . . The Guv'nor's dining pleasures were simple but demanding: only the best was good enough to set on his table. THE GUV'NOR (American, 20th Century) is still quite a man—be he doctor, lawyer or merchant chief. Daily fiscal joustings have replaced the knightly tourneys; gray flannel, the coat of the hunter—but again, today's Guv'nor demands only the best.

THE UNICORN: mesmerized by the Guv'nor while visiting an Arabian Sultan and his Harem (c. 1171)

THE WALRUS: harpooned by the Guv'nor in the icy Northland while fighting the last of the Vikings (c. 1099)